

CONVEYOR AND PROCESS BELTS

TECHNICAL DATA SHEET

2M5 U0-U2 HP blue A

COMPOSITION				
Conveying surface	Material	Polyurethane (TPU) - HP® system		
	Thickness	0.30 mm <i>0.012 in.</i>		
	Surface pattern	Smooth		
	Colour	HP [®] blue		
	Coefficient of friction	MF		
Textile carcass	Material	Polyester (PET) - HP [®] system		
	Plies no.	2		
	Weft type	Rigid		
Driving surface	Material	Fabric polyurethane (TPU) impregn HP® system		
	Thickness	mm <i> in.</i>		
	Surface pattern	Fabric		
	Colour	Light blue		

TECHNICAL SPECIFICATIONS					
Total thickness	1.30	mm	0.05	in.	
Weight	1.40	kg/m²	0.29	lbs./sq.ft	
Elongation at 1%	6	N/mm	34.0	lbs./in.	
Max. admissible pull	12	N/mm	68.5	lbs./in.	
Temperature resistance (1)	min.	-30	°C	-22	°F
resistance (1)	max.	110	°C	230	°F
(1) Use of the belt with limit v		duce its life	е.		

· · · · · · · · · · · · · · · · · · ·		
Minimum radius / diameter (2)		
Knife edge minimum radius	4 mm	0,16 in.
■ Bending roller min. diameter	8 mm	0.31 in.
Counter-bending roller min. diameter	16 mm	0.63 in.
(2) The above mentioned values depend on the type of Cl	HIORINO joint r	ecommended

Coefficient of friction on driving surface u ctaal chaat

Raw steel sneet	0.20 [-]
Laminated plastic/wood	0.25 [-]
■ Steel roller	0.20 [-]
Rubberized roller	0.30 [-]

Max. production width 2100 mm 83 in.

SUITABLE FOR

Food: slicing machines

Food: dairy Food: bread

Food: biscuits and crackers

Food: biscuits and crackers: rotary cutter

Food: sweet and salty snacks

Food: chocolate bars

Food: pizza



PRODUCT SYSTEM



FEATURES	
Humidity influence	
Suitable to metal detector	
Permanent antistatic dynamically (UNI EN ISO 21179)	
Static conductivity (UNI EN ISO 284)	no
Conveying on skid bed	yes
Conveying on rollers	
Conveying on skid bed on top and return	no
Troughed conveying	no
Swan neck conveying	no
Inclined conveying	no
Accumulators belts	no
Curved conveyor	no
Chemical resistances link	

COMPLIANCES

REACH EC 1907/2006 Regulation and Amendments EC 1935/2004 Regulation and Amendments EC 2023/2006 Regulation and Amendments EU 10/2011, 2023/1442 Regulation and Amendments HACCP (Hazard Analysis and Critical Control Points) FDA (Food and Drug Administration)

USDA Meat&Poultry (United States Department of Agriculture)

NSF/ANSI 3-A 14159-3-2014 Regulation and Amendments HALAL (World Halal Authority)

VEGAN



NSF.



NOTES

PRODUCT CODE NA1067 Last Update: 25-09-2023

DISCLAIMER

The information contained in this document describes the features of the CHIORINO product as tested in a laboratory environment at a temperature of +23 degrees °C at 50% relative humidity. It does not necessarily reflect the conditions of industrial use and it does not guarantee the product to be suitable for certain applications. The client remains liable for the proper selection and correct use of the CHIORINO product. CHIORINO cannot be held responsible should damages arise from the use of its products. Necessary alterations to this data can be made without prior notice.



CONVEYOR AND PROCESS BELTS

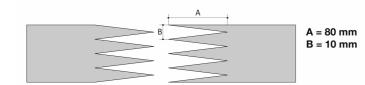
JOINING TECHNICAL DATA SHEET

2M5 U0-U2 HP blue A

Recommended joining procedure

SINGLE Z - 80 x 10 mm

Other joining methods can be used:



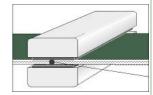
Check our general catalogue to get further info on CHIORINO joining methods.

Pressing

Heating press P\PL\PLS

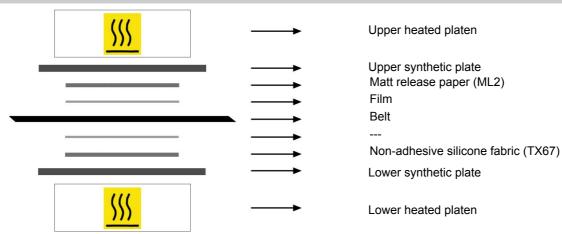
Press settings			
Upper platen temperature	155 °C		
Lower platen temperature	155 °C		
Temperature gauge setting	155 °C		
Curing time in press	3 min.		
Pressure	3 bar		
Film	TC370 - PU HP blue film		
Cement			

Use the KM330 thermometer to check the effective temperature inside the belt. Place the thermometer gauge as shown by the drawing at side.



- 2. Allow the cooling cycle to be completed before removing the belt from the press.
- A reliable strength of the joint is ensured, providing that temperatures reached by the press are those indicated in the table at side.
 A periodical inspection of the thermostats is recommended, to make sure they function correctly.

Layout of components



Notes

PRODUCT CODE NA1067

Last Update: 10-01-2019

The information contained in this document describes the features of the CHIORINO product as tested in a laboratory environment at a temperature of +23 degrees °C at 50% relative humidity. It does not necessarily reflect the conditions of industrial use and it does not guarantee the product to be suitable for certain applications. The client remains liable for the proper selection and correct use of the CHIORINO product. CHIORINO cannot be held responsible should damages arise from the use of its products. Necessary alterations to this data can be made without prior notice.